

Swallow Farms Road

Dave

Establishment Name: 3 Swallow Farms Date: 9/30/2014 Page: _____ of _____

BATCH
1313

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Date Verified
			TITLE ✓ WITNESS / AMHERST BOARD OF HEALTH	
			- Camera shows d-box in good shape - no issues	
			- 3 septic field lines - liquid level at bottom of pipes.	
			- D-Box in good shape	
			- Septic tank - good shape. little scum (essentially two years since last pumping)	
			- is in process of selling - new owner will be advised to pump in	
			System passed TITLE ✓ 9.30.2014	
			\$200.00 fee paid today by Nancy Bandawan - Boyle (check # 1077 (413) 256-8809	
			EDMOND R. SUMNER	
			<i>[Signature]</i>	

Discussion With Person in Charge:	Corrective Action Required	<input type="checkbox"/> No	<input type="checkbox"/> Yes
	<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction/Exclusion	
	<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Emergency Suspension	
	<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure	
	<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:	

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14		Food or Color Additives
	3-202.12	Additives*
	3-302.14	Protection from Unapproved Additives*
15		Poisonous or Toxic Substances
	7-101.11	Identifying Information – Original Containers*
	7-102.11	Common Name – Working Containers*
	7-201.11	Separation – Storage*
	7-202.11	Restriction – Presence and Use*
	7-202.12	Conditions of Use*
	7-203.11	Toxic Containers – Prohibitions*
	7-204.11	Sanitizers, Criteria – Chemicals*
	7-204.12	Chemicals for Washing Produce, Criteria*
	7-204.14	Drying Agents, Criteria*
	7-205.11	Incidental Food Contact, Lubricants*
	7-206.11	Restricted Use Pesticides, Criteria*
	7-206.12	Rodent Bait Stations*
	7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec. Eggs- Immediate Service 145°F 15sec*
	3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals - 155°F 15 sec. *
	3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec. *
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
	3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *
17		Reheating for Hot Holding
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *
	3-403.11(B)	Microwave- 165°F 2 Minute Standing Time*
	3-403.11(C)	Commercially Processed RTE Food - 140°F*
	3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18		Proper Cooling of PHFs
	3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *
	3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

	3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours. *
	3-501.15	Cooling Methods for PHFs
19		PHF Hot and Cold Holding
	3-501.16(B) 590.004(F)	Cold PHFs Maintained at or below 41°F/45°F*
	3-501.16(A)	Hot PHFs Maintained at or above 140°F. *
	3-501.16(A)	Roasts Held at or above 130°F. *
20		Time as a Public Health Control
	3-501.19	Time as a Public Health Control*
	590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *
	3-801.11(C)	Unopened Food Package Not Re-served. *

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * Effective 1/1/2001
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 – Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC – 2	.003
24.	Food and Food Protection	FC – 3	.004
25.	Equipment and Utensils	FC – 4	.005
26.	Water, Plumbing and Waste	FC – 5	.006
27.	Physical Facility	FC – 6	.007
28.	Poisonous or Toxic Materials	FC – 7	.008
29.	Special Requirements		.009
30.	Other		

PERMITS/INSP PAYMENT RECPT#: 12027784
TOWN OF AMHERST
TOWN HALL
4 BOLTWOOD AVENUE
AMHERST MA 01002

DATE: 10/04/11 TIME: 12:58
CLERK: smithe DEPT:

PAID BY:
PAYMENT METH: CHECK 1077

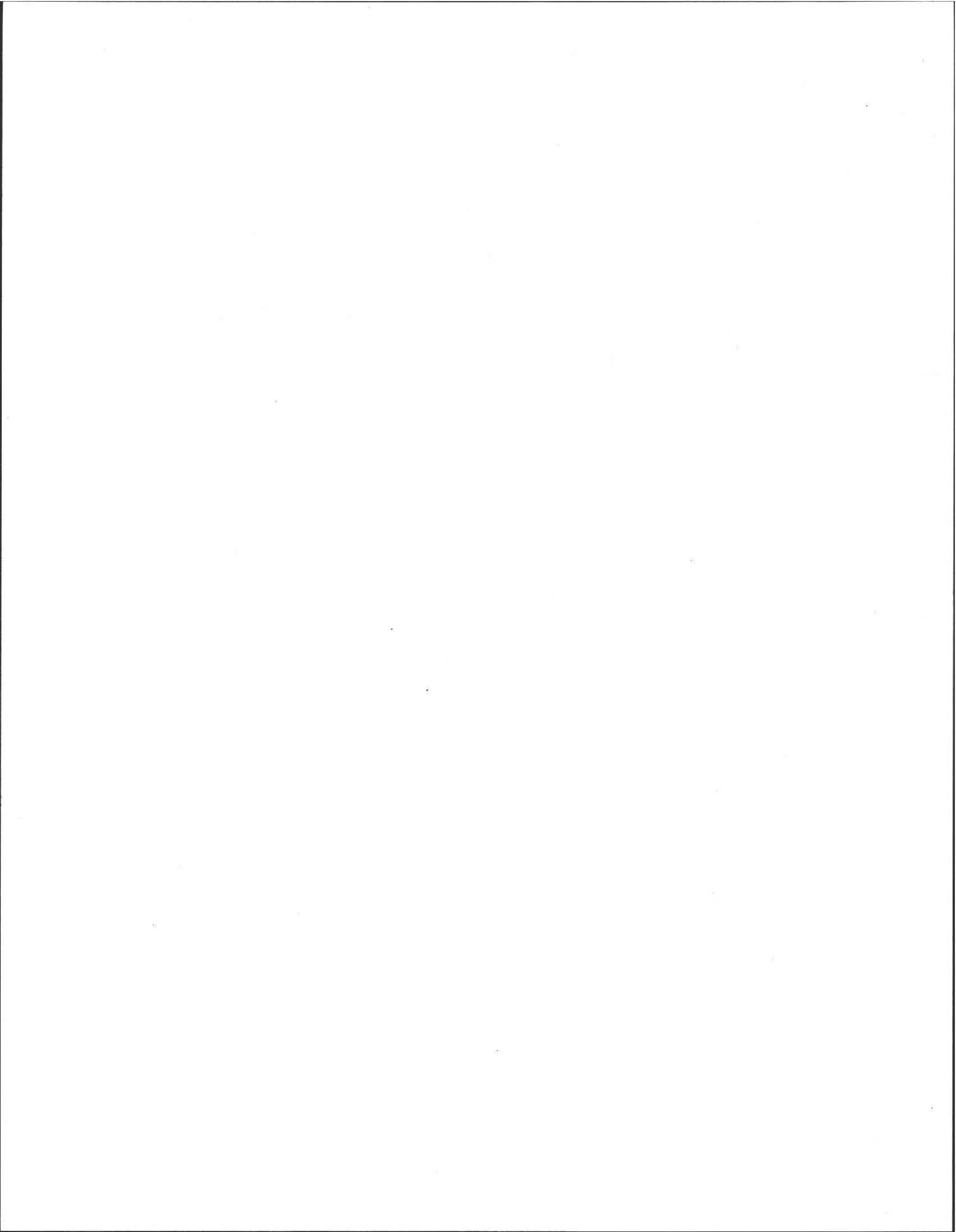
REFERENCE:

AMT TENDERED: 200.00
AMT APPLIED: 200.00
CHANGE: .00

SITE ADDRESS:

FEE:
HEA058 200.00

TOTAL PAID: 200.00



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